

OUR STORY

AN VIET is a family-owned restaurant group which was founded since 2013 in Sydney. We serve authentic & delicious Vietnamese food throughout our restaurants and express stores . Our foods are real food which are made in house using the finest & freshest local sourced ingredients with no added artificial colour & flavour.

Our food philosophy has always been to keep it simple, keep it fresh and keep it authentic. That's what makes us different from others.

FOLLOW US



info@anvietfresh.com.au



www.anvietfresh.com.au



SALT PEPPER SQUID

29.9

MUC RANG MUOI 椒盐鱿鱼

Deep fried light battered, seasoned with An Viet special salt & pepper spice served with siracha mayo



5 SPICES QUAIL

CHIM CUT NGU VI 五香鹌鹑

Crispy fried quails marinated with An Viet special 5 spices blend,
served with Viet pickled carrot & fresh lemon

ENTREE **19.9**

3 Pieces

MAIN **29.9**

5 Pieces



CLASSIC VIET SALAD ^{Nuts}

26.9

“GOI” 沙拉

Shredded green papaya, shredded carrot, Vietnamese mints, coriander, crushed peanut, fried onions, glazed in special lemon & garlic sauce. Served with sesame rice cracker. Chilli is optional

· Prawn

Tom 虾

· Chicken

Ga 鸡

· Jelly fish

Sua 海蜇



5 SPICES PORK BELLY

18.9

" BA CHI NGU VI " 五香五花肉

Crispy pork belly marinated with An Viet special 5 spices blend, sides with Viet pickled carrot, served with 'mắm nêm' fermented anchovy sauce

DIY PORK BELLY PLATTER

49.9

" MAM BA CHI NGU VI " 腌制五花肉盘

SHARE 2-3 PERSONS

Crispy 5 spices pork belly served with rice paper roll kit, steamed vermicelli sheet, fresh herbs & salad, Viet pickled carrot & double dipping sauce Viet Classic 'nước mắm' fish sauce relish and 'mắm nêm' (fermented anchovy, crushed pineapple, garlic & lemon juice)



CARMELISED PORK BELLY & EGG

34.9

THIT KHO TRUNG 红烧五花肉配卤蛋

A rich and hearty Vietnamese classic. Slow-braised pork belly and whole boiled egg are gently caramelised in a savoury-sweet sauce infused with coconut juice, garlic, and fish sauce. Recommended to serve with steamed rice.

· Steamed Rice

3

Com Trang 米饭

NEW
GREAT FOR
SHARING



BRAISED GARLIC & PEPPER PRAWN

34.9

TOM RANG TIEU

椒盐虾

Succulent tiger prawns wok-tossed in a fragrant caramelised garlic, cracked pepper glaze. Bold, punchy and addictive, this dish is full of umami flavour. Recommended to serve with steamed rice.

· Steamed Rice

3

Com Trang 米饭



SIGNATURE VIETNAMESE SWEET & SOUR

44.9

SHARE 2-3 PERSONS

" CANH CHUA " 酸汤

A comforting Southern-style sweet & sour soup, infused with tangy tamarind broth, juicy tomatoes, sweet pineapples, fresh bean sprouts & fragrant basil. Your choice of fish fillet or tiger prawns. Served with thin vermicelli or steamed rice. Chilli optional – just the way you like it.

Choose: · Prawn

Tom 虾

· Fish Fillet

Ca Phi Le 鱼柳

Extra: · Steamed Rice or Vermicelli

Com Trang hoac Bun 白饭或米粉

3

NEW



ENTREE

Each appetizer dish is prepared with fresh and delicious ingredients, along with distinctive spices of Vietnamese cuisine, creating a unique and enticing flavor. No matter which dish you choose to indulge in, all will give you a fresh and satisfying taste experience



· **Net Spring Roll** (Seafood | Vegetarian)
Cha Gio (Hai San | Chay) 春卷 (海鲜/素食)

15.9



· **Sugarcane Prawn** (4 pieces)
Chao Tom 甘蔗虾

18.9



· **Crispy Chicken**
Ga Don 香酥炸鸡

17.9



· **Hanoi Crab & Pork Nem**
Nem Hanoi 河内春卷

19.9

CHICKEN SATAY SKEWERS

" GA SATAY " 沙嗲鸡肉串

Tender grilled lemongrass chicken skewer served with satay peanut sauce

18.9

3 skewers

CHICKEN SATAY & RICE

" COM GA SATAY " 沙嗲鸡饭

Grilled chicken skewers served with steam rice & egg, fresh salad, pickles and Classic Viet 'nước mắm'

26.9

3 skewers

CHICKEN SATAY VERMICELLI SALAD

" BUN GA SATAY " 沙嗲鸡米粉

Thin rice vermicelli noodle, shredded lettuce, sliced cucumber, pickled carrots, red cabbages, fresh mints & coriander, topped with fried shallots and crushed peanuts, served with garlic & lemon 'nuoc mam' dressing.

26.9

3 skewers



MUST
TRY

Nuts: Contain Nuts

DIY RICE PAPER ROLLS PLATTER ^{Nuts}

" BANH TRANG CUON " 米纸卷

DIY Rice paper roll platter, steamed vermicelli sheets, pickles, peanuts, fresh herbs & salad and double dipping Classic Viet 'nước mắm' and 'mắm nêm' (fermented anchovy, crushed pineapples, garlic & lemon juice)

SHARE 2-3 PERSONS

- Grilled Lemongrass Pork
- Grilled Lemongrass Chicken
- Special Combination
(Chicken, Pork, Sugarcane Prawn, Betel Beef)

Heo Nuong Sa	香茅烤猪肉	59.9
Ga Nuong Sa	香茅烤鸡	59.9
Mam Thap Cam	特色什锦拼盘	89.9



BEEF IN BETEL LEAF^{Nuts}

17.9

"BO LA LOT" 假蒟叶牛肉卷

DIY BEEF IN BETEL LEAF^{Nuts} PLATTER

59.9

SHARE 2-3 PERSONS

"MAM BO LA LOT" 假蒟叶牛肉卷盘

Minced beef mixed with ground lemongrass, Spanish onion, marinate with our special seasoning & spices, wrapped in fresh Australian grown betel leaf & cooked to tenderly juicy



STEAMED VERMICELLI " BANH HOI " PLATTERS

Steamed vermicelli topped with crushed peanuts & green shallots, sides with lettuce, sliced cucumber, pickled carrots, red cabbages, fresh mints & corianders, served with garlic & lemon fish sauce " nuoc mam "



· Beef in Betel Leaf Platter ^{Nuts}

Banh Hoi Bo La Lot 假葵叶牛肉卷米粉丝

39.9



· Grilled Platter ^{Nuts} (Pork Chop | Chicken)

Banh Hoi (Thit Nuong | Ga) 米粉丝(烤肉 | 烤鸡肉)

39.9



· Sugarcane Prawn Platter ^{Nuts}

Banh Hoi Chao Tom 蔗蝦米粉丝

39.9

GRILLED LEMONGRASS PORK

18.9

" NEM LUI NUONG " 越南香茅烤肉串

(3pcs)

Minced pork marinated with grind lemongrass, onion, fish sauce & pepper wrapped around fresh lemongrass head, grilled to perfectly golden juicy

DIY LEMONGRASS PORK PLATTER ^{Nuts}

59.9

(6pcs)

" MAM NEM LUI NUONG " 越南香茅烤肉串盘

SHARE 2-3 PERSONS

Lemongrass Pork 'Nem Nướng' served with rice paper roll kit, steamed vermicelli sheet, fresh herbs & salad, Viet pickled carrot & double dipping sauce Viet Classic 'nước mắm' fish sauce relish and 'mắm nêm' [fermented anchovy, crushed pineapple, garlic & lemon juice]



MUST
TRY

* Nuts: Contain Nuts



CRISPY CHICKEN NOODLE

27.9

My Ga Don [Nuoc | Tron] 酥炸鸡肉粿条/面条 (汤或干)

[Noodle Soup | Dried Noodle]

GRILLED PORK CHOP NOODLE

27.9

My Suon Nuong [Nuoc | Tron] 烤排骨粿条/面条 (汤或干)

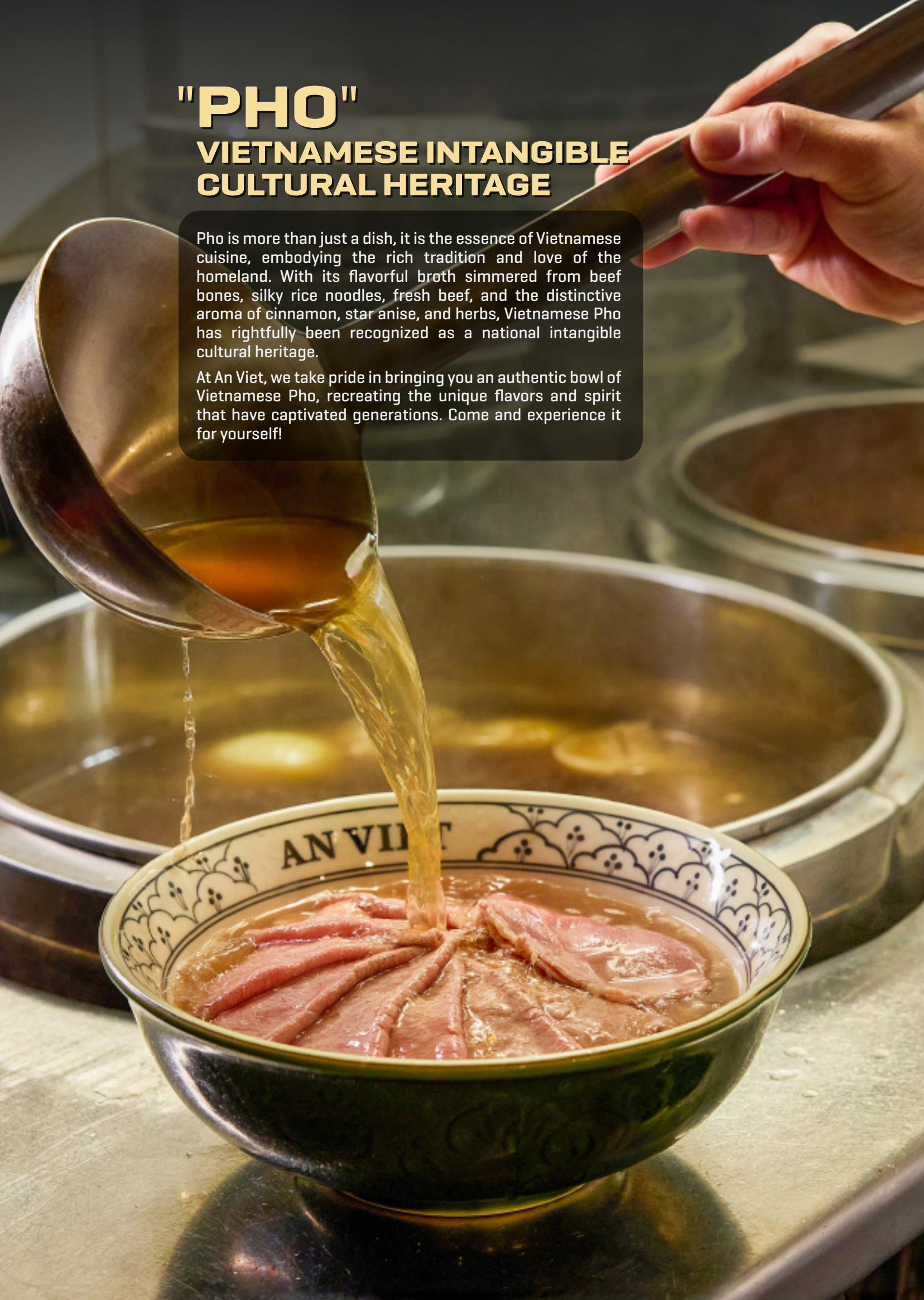
[Noodle Soup | Dried Noodle]

"PHO"

VIETNAMESE INTANGIBLE CULTURAL HERITAGE

Pho is more than just a dish, it is the essence of Vietnamese cuisine, embodying the rich tradition and love of the homeland. With its flavorful broth simmered from beef bones, silky rice noodles, fresh beef, and the distinctive aroma of cinnamon, star anise, and herbs, Vietnamese Pho has rightfully been recognized as a national intangible cultural heritage.

At An Viet, we take pride in bringing you an authentic bowl of Vietnamese Pho, recreating the unique flavors and spirit that have captivated generations. Come and experience it for yourself!



PHO NOODLE SOUP

Pho is a traditional dish of Vietnam, considered one of the most delicious dishes in the world, an integral part of Vietnamese culinary culture. The broth is made from marrow beef bone, slow cooked for 10+ hours, infused with traditional spices of roasted cinnamon, star anise, black cardamom, cloves, roasted old ginger & onion, to create the unique aromatic broth



· **Rare Beef Pho**
Pho Tai 生熟河粉

K 17.9

R 21.9
L 23.9



· **Beef Brisket Pho**
Pho Nam 熟牛腩河粉

K 17.9

R 21.9
L 23.9



· **Combination Beef Pho**
Pho Bo Dac Biet 特别河粉

R 23.9
L 26.9

· **Tofu Pho**
Pho Dau Phu 豆腐河粉

R 21.9
L 23.9

· **Beef Balls Pho**
Pho Bo Vien 牛肉丸河粉

K 17.9
R 21.9
L 23.9

Extra: · **Noodle**
Pho 汤粉

3

· **Kid Noodle Soup**
Banh Nuoc 儿童碗

10

· **Meat | Beef Ball**
Thit | Bo Vien 肉 | 牛肉丸

8

SPICY HUE BEEF & PORK VERMICELLI NOODLE SOUP

R 23.9
L 26.9

Classic Hue Beef vermicelli noodle in spicy lemongrass infused broth, topped with sliced cooked beef sliced pork loaf, slow cooked sliced beef rib, thin sliced green shallot & red onion. Served with beansprouts, fresh Vietnamese mints, lemon & fresh chili

· Classic Beef & Pork

Bun Bo Hue

顺化牛肉粉

· Combination (Beef, Pork & Crab Balls)

Bun Bo Hue Thap Cam

顺化什锦牛肉粉

+4



Nuts: Contain Nuts

* GF: Gluten Free

*  Spicy

NOODLE SOUP

Experience the distinctive flavor of Vietnam with our specialty dish, noodle soup. With the light and refreshing taste of the broth and the texture of the soft noodles, noodle soup is not only a delicious combination of ingredients, but also a part of the culinary culture of the country



· Lemongrass Chicken Pho

Pho Ga Nuong Sa

香茅鸡肉河粉

27.9



· Seared Garlic Beef Pho

Pho Bo Tai Lan

半熟牛里脊肉片河粉

27.9

SPECIAL " BUN CHA " HANOI

The origin of Hanoi's culinary culture

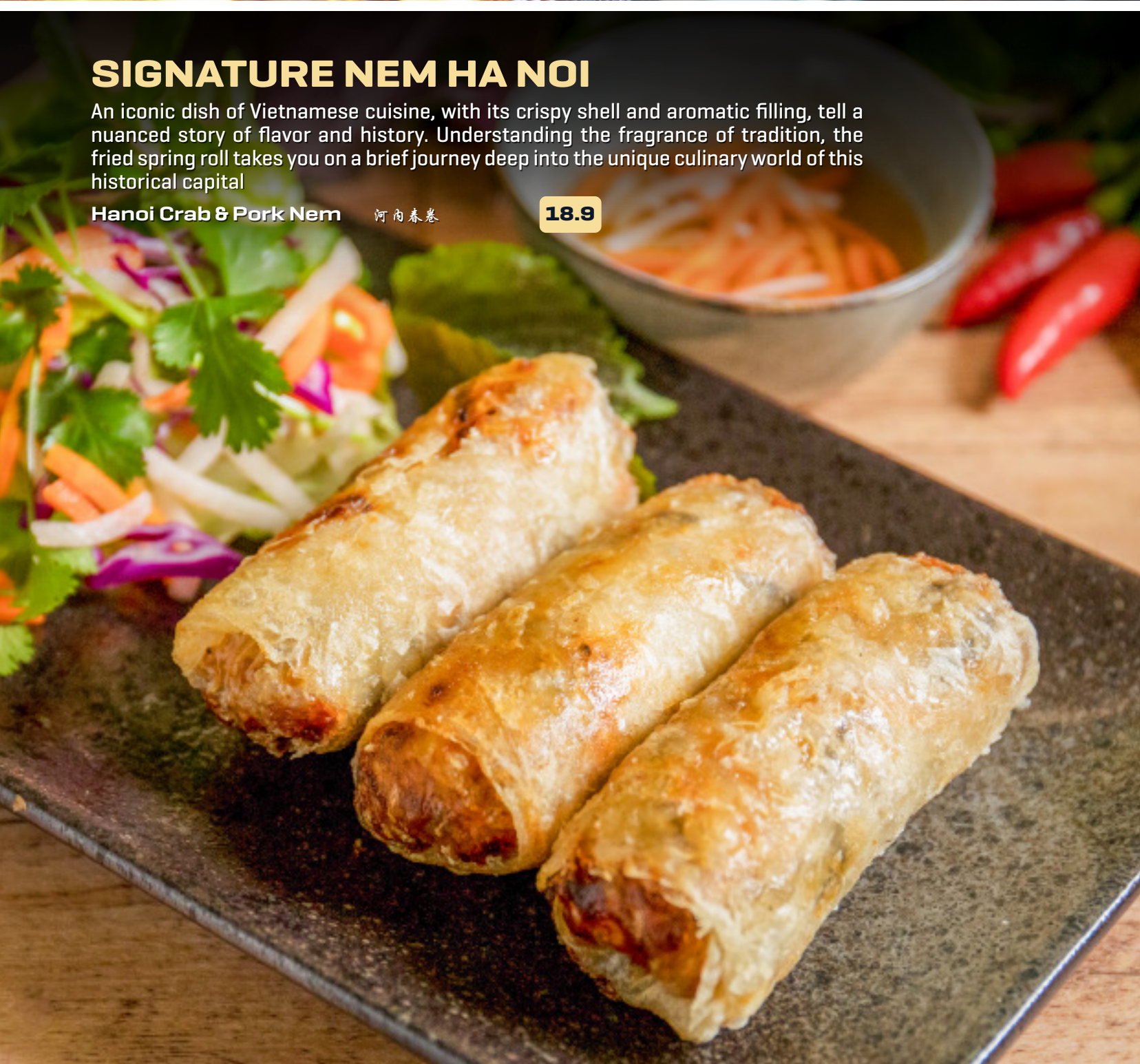


SIGNATURE NEM HA NOI

An iconic dish of Vietnamese cuisine, with its crispy shell and aromatic filling, tell a nuanced story of flavor and history. Understanding the fragrance of tradition, the fried spring roll takes you on a brief journey deep into the unique culinary world of this historical capital

Hanoi Crab & Pork Nem 河内春卷

18.9



SPECIAL " BUN CHA " HANOI

As a dish full of artistry, from the art of grilling the meat patties over charcoal to the art of mixing the dipping sauce, Bun Cha has its own unique style that is not too extravagant but still attractive enough from the simplicity it possesses. Despite the ups and downs of history, Bun Cha has maintained its characteristic flavor and remains one of the iconic dishes of Vietnamese cuisine



· Hanoi Grilled Pork Vermicelli

Bun Cha

烤肉米线

26.9



· Crab & Pork 'Nem' Vermicelli

Bun Nem

炸春卷米线

28.9



· Special Hanoi Pork & Crab 'Nem' Vermicelli

Bun Cha Dac Biet

特别米线

36.9

RICE DISH

Using the finest & freshest local sourced ingredients together with our unique recipe and cooking techniques, these dishes will bring you an Authentic Vietnamese culinary experience

EXTRA:

Fried Egg

Trung Chien 煎蛋卷

4

Steam Rice

Com Trang 白饭

4

Tomato Rice

Com Do 番茄饭

6

Pork Chop

Suon Nuong 烤猪排

10

/piece

- Grilled Lemongrass Chicken

(Steamed Rice | Tomato Rice)

Com Ga Nuong Sa 香茅烤鸡饭 (米饭 | 番茄饭)

26.9
- Extra Fried Egg

4



- Crispy Chicken

(Steamed Rice | Tomato Rice)

Com Ga Don 香炸鸡米饭

26.9
- Grilled Porkchop

Com Suon Nuong 烤猪排饭 (米饭 | 番茄饭)

27.9
- Extra Fried Egg

4



STEAMED RICE ROLLS " BANH UOT " PLATTERS

Steamed rice rolls topped with fried onion, sides with lettuce, sliced cucumber, pickled carrots, red cabbages, fresh mints and corianders, served with warm garlic fish sauce ' nuoc cham '



· Special Rice Rolls ^{Nuts}

Banh Uot Dac Biet

特别肠粉

38.9



· Betel Beef Rice Rolls ^{Nuts}

Banh Uot Bo La Lot

假菱叶牛肉卷肠粉

30.9



· Grilled Pork Rice Rolls

Banh Uot Thit Nuong

烤肉肠粉

28.9

VEGETARIAN

Whether you're a lifelong vegetarian and want to mix up your usual rotation of vegetarian dishes, or are an omnivore wondering what to have as an alternative, you will enjoy one of these filling meat-free delicious dishes



• **Salt Pepper Tofu** 24.9
Dau Rang Muoi 椒盐豆腐
(Tofu | Tofu & Rice | Tofu Vermicelli)
(Dau | Dau & Com | Bun Dau)
(豆腐 | 豆腐米饭 | 豆腐米线)



• **Vegetarian Spring Roll** 15.9
Cha Gio Chay 素春卷
• **Vegetarian Springroll Vermicelli Salad** ^{Nuts} 26.9
Bun Cha Gio Chay 素春卷米线沙拉



• **Sweet Sesame Tofu Avocado** ^{Nuts} 26.9
(Vermicelli Salad / Rice) (凉粉沙拉 | 米饭)
Bun Dau Bo / Com Dau Bo 豆腐黄油米线

Nuts: Contain Nuts *GF: Gluten Free

VERMICELLI SALAD^{NUTS}

Thin rice vermicelli noodle, shredded lettuce, sliced cucumber, pickled carrots, red cabbages, fresh mints & coriander, topped with fried shallots and crushed peanuts, served with garlic & lemon ' nuoc mam ' dressing



SPECIAL PORK & SPRINGROLL

- **Net Spring Rolls** ^{Nuts} **26.9**
(Seafood | Vegetarian)
Cha Gio (Hai San | Chay) 春卷 (海鲜 | 素食)
- **Grilled Pork** ^{Nuts} **26.9**
Bun Thit Nuong 烤肉米线
- **Grilled Pork Chop** ^{Nuts} **28.9**
Bun Suon Nuong 烤排骨米线
- **Beef Betel** ^{Nuts} **28.9**
Bun Bo La Lot 假蒺叶牛肉卷米线
- **Sugarcane Prawn** ^{Nuts} **28.9**
Bun Chao Tom 蔗蝦米线
- **Special Pork & Springroll** ^{Nuts} **30.9**
Bun Dac Biet 特别米线



- **Grilled Lemongrass Chicken** ^{Nuts} **26.9**
Bun Ga Nuong 烤鸡肉米线



- **Crispy Chicken** ^{Nuts} **26.9**
Bun Ga Don 酥炸鸡米线

Add on your bowl:

· 2 Net Spring Rolls 4	· Grilled Pork Chop 10	· Sugarcane Prawn 9
Cha Gio 春卷	Suon Nuong 烤肉 / piece	Chao Tom 蔗蝦 / piece



OPEN 7 DAYS

Sun - Thurs : 11.00 - 16.00, 17.00 - 20.30

Fri - Sat : 11.00 - 16.00, 17.00 - 21.00

15% surcharge applied on public holiday

AN VIET CHATSWOOD CASUAL DINING

4/370 Victoria Ave
Chatswood, NSW 2067
OPEN 7 DAYS

AN VIET EASTWOOD CASUAL DINING

Shop 10/1 Glen St
Eastwood, NSW 2122
OPEN 7 DAYS

AN VIET CASTLE HILL CASUAL DINING

The Piazza, Shop 20, Level 3 Castle Tower,
6-14 Castle St, NSW 2154
OPEN 7 DAYS

AN VIET WOLLONGONG CASUAL DINING

163 Keira St,
Wollongong, NSW 2500
OPEN 7 DAYS

AN VIET DEE WHY STREET FOOD

10/ 9-11 The Strand
Dee Why, NSW 2099
OPEN 7 DAYS

AN VIET COOGEE STREET FOOD

236 Coogee Bay Road
Coogee, NSW 2034
OPEN 7 DAYS

AN VIET MANLY STREET FOOD

4/25-27 Steyne,
Manly, NSW 2095
OPEN 7 DAYS